

## Patent Claims

1. A method for producing a food preparation that can be easily dissolved and/or swells easily in water, watery solutions, emulsions or water-containing food items at temperatures above 4 °C and contains crystalline, animal and/or microbial gelatinizing agents and sugar varieties, said food preparation having gelatinizing and/or thickening characteristics where the gelatinizing agent attaches itself with the aid of water and/or alcohols as a thin layer to the surface of the sugar varieties, characterized by the following steps:
  - a. Finely ground gelatinizing and/or thickening agents of animal and/or microbial origin are mixed uniformly with a sugar variety or a mixture of different sugar varieties at a predetermined ratio.
  - b. Different sugar varieties are moistened inside a separate mixing apparatus by mixing together 0.01% to 10% water (preferably 3%) and/or mono- or multivalent alcohols (preferably 0.2 %).
  - c. The moistened sugar varieties from step b. are then homogeneously mixed with the mixture produced in step a.
2. The method according to claim 1, characterized in that
  - a. different sugar varieties are moistened in a stirring apparatus by mixing together 0.01% to 10% water (preferably 3%) and/or mono- or multivalent alcohols (preferably 0.2%);

- b. finely ground gelatinizing and/or thickening agents of an animal and/or microbial origin are homogeneously mixed with the mixture produced in processing step a.
- 3. The method according to claim 1 or 2, characterized in that gelatinizing and/or thickening agents and sugar varieties are present at a ratio of 1:1 to 1:15.
  - 4. The method according to claim 1 or 2 and claim 3, characterized in that predetermined amounts of fruit acids and/or fruit powders and/or aromatic agents and/or spices and/or coloring agents and/or sweeteners are added to the mixture according to claims 1 and 2.
  - 5. The method according to claim 1 or 2 and one or several of the preceding claims, characterized in that the sugar varieties comprise all mono-, di- and polysaccharides as well as their monohydrates and alcohols which are registered as food items.
  - 6. The method according to claim 1 or 2 and one or several of the preceding claims, characterized in that the sugar varieties have a grain spectrum exceeding 0.1 mm.
  - 7. The method according to claim 1 or 2 and one or several of the preceding claims, characterized in that different animal and/or microbially produced gelatinizing and/or thickening agents are mixed together at a predetermined ratio.

8. The method according to claim 1 or 2 and one or several of the preceding claims, characterized in that the gelatinizing agent and/or the thickening agent obtained from animal and/or microbial material has a grain size of less than 2 mm.
9. The method according to claim 1 or 2 and one or several of the preceding claims, characterized in that preservatives and/or antioxidants are added to stabilize the mixture.
10. The food preparation produced according to claims 1 to 9.